

Notice of References Cited

Application/Control No.

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Applicant(s)/Patent Under

Reexamination

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Examiner

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Art Unit

1656

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U.S. PATENT DOCUMENTS

*	Document Number Country Code-Number-Kind Code	Date MM-YYYY	Name	Classification
*	A US-2002/0128298	09-2002	Jacobson et al.	514/356
B	US-			
C	US-			
D	US-			
E	US-			
F	US-			
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H	US-			
I	US-			
J	US-			
K	US-			
L	US-			
M	US-			

FOREIGN PATENT DOCUMENTS

*	Document Number Country Code-Number-Kind Code	Date MM-YYYY	Country	Name	Classification
N					
O					
P					
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NON-PATENT DOCUMENTS

*	Include as applicable: Author, Title Date, Publisher, Edition or Volume, Pertinent Pages)
U	Le Denmat et al. (2000) Characterisation of emulsion properties and of interface composition in O/W emulsions prepared with hen egg yolk, plasma and granules, Food Hydrocolloids, Vol. 14, pages 539-549.
V	Ibanoglu et al. (2007) Thermal denaturation and functional properties of egg proteins in the presence of hydrocolloid gums, Food Chem., Vol. 101, pages 626-633.
W	Wikipedia (2009, updated) "Nutraceutical", en.wikipedia.org/wiki/Nutraceutical, pages 1-2.
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*A copy of this reference is not being furnished with this Office action. (See MPEP § 707.05(a))
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